

**REGULATIONS  
GOVERNING  
AUTHORIZATION, CONSTRUCTION, AND SANITATION  
OF  
SEAFOOD MARKETS AND SEAFOOD SALES VEHICLES  
IN  
CRAVEN COUNTY, NORTH CAROLINA**



**CRAVEN COUNTY HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL HEALTH**

**Effective**

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## SEAFOOD MARKET AND SEAFOOD SALES VEHICLE REGULATIONS

### SECTION I. GENERAL PROVISIONS

- A. Authorization: The Craven County board of Health is authorized under the provisions of Chapter 130A-39, of the General Statutes of North Carolina to adopt appropriate Rules and Regulations for the protection of public health.
- B. Consistent with the responsibility to protect and advance public health, it is declared the policy of the Craven County Board of Health to require such reasonable standards and requirements regarding the operation of seafood markets **and seafood vehicles** as may be necessary to protect the public health.
- C. Scope: No person shall construct or operate a seafood market or seafood sales vehicle in Craven County without a valid permit from the Craven County Health Department.
- D. Conflict with other laws and regulations: The provisions of any Federal, State, or Municipal Law or regulations establishing standards affording greater protection to the public welfare, safety, and health shall prevail within the jurisdiction of such agency or municipality over standards established by these regulations.
- E. Appeals: Any person aggrieved by any action of the health department representative with regard to any provision of this regulation shall first confer with the local health director who may affirm or reverse the original decision of the representative. If any person is dissatisfied with the health director's decision, he shall give a written notice of appeal to the Craven County Board of Health within fifteen days after the conference with the health director. The notice of appeal shall set forth the persons specific grievance. Upon receiving this notice, the health director shall, within five working days, transmit to the Chairman of the Board of Health the notice and all other pertinent papers. The Board shall hold a hearing within fifteen days after it receives the notice of appeals. The Board shall give the appellant no less than five days notice of the date, time, and place of the hearing. Any party may appear in person or by agent or attorney. No person shall take any action prohibited by the health department until there is a final resolution of the grievance.

## **SECTION II. DEFINITIONS**

**ADULTERATED** - shall mean the condition of a seafood product:

1. If it bears or contains any poisonous or deleterious substance which may render it injurious to health;
2. If it bears or contains any added poisonous or deleterious substance for which no safe tolerance has been established by regulations, or in excess of such tolerance if one has been established;
3. If it contains in whole or in part any filthy, putrid or decomposed substance, or if it is otherwise unfit for human consumption;
4. If it has been processed, prepared, packed or held under unsanitary conditions, whereby it may have been rendered injurious to health.

**APPROVED SOURCES** – **Food which complies with requirements of the North Carolina Department of Agriculture, USDA, Food & Drug Administration and the requirements of this Section.**

**CRITICAL CONTROL POINT** - **means a point, step or procedure in a food process at which control can be applied, and a food safety hazard can as a result be prevented, eliminated or reduced to acceptable levels.**

**CRITICAL LIMITS** - **means the maximum or minimum value to which a physical, biological or chemical parameter must be controlled at a critical control point to prevent, eliminate or reduce to an acceptable level the occurrence of the identified food safety hazard.**

**CRUSTACEA** - shall mean any edible, commercially distributed shrimp, crab, lobster or other member of the animal kingdom included under the classification of crustaceans (crustacea).

**EMPLOYEE** - shall mean any person who is employed in the handling and/or processing of seafood products or in cleaning of utensils and equipment.

**FISH** - shall mean and include any edible, commercially distributed fresh or salt water member of the animal kingdom classed as fish (Pisces). This term also includes invertebrates such as squid and octopuses.

**HACCP-** means a written document that delineates the formal procedures an operator follows to implement food safety controls.

**HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)** - means a system of inspection, control and monitoring measures initiated by a seafood market manager to identify microbiological, chemical or physical food safety hazards which are likely to occur in shellfish products.

**HEALTH AUTHORITY (DEPARTMENT)** - shall mean the Craven County Board of Health, the Craven County Health Director or his/her authorized representative, **(Environmental Health Specialist)** and authorized agents of the North Carolina Department of Environment, Health and Natural Resources.

**IMMINENT HAZARD** - means a situation which is likely to cause an immediate threat to human life, and immediate threat of serious physical injury, an immediate threat of serious physical adverse health effects, or a serious risk of irreparable damage to the environment if no immediate action is taken.

**PERMIT** - shall mean authorization granted by the health authority to any person to sell, or offer for sale, seafood products in Craven County, North Carolina.

**PERSON** - means an individual, firm, association, organization, partnership, business trust, corporation, or company.

**REFRIGERATE** - shall mean a temperature of forty-five (45°F) or less.

**SANITIZE** - means the process of reducing the number of microorganisms on that surface to safe levels. Surfaces must be *first* cleaned and rinsed *before* being sanitized. There are two methods used to sanitize surfaces: heat sanitizing and chemical sanitizing.)

**SEAFOOD** - Aquatic life used for human consumption.

**SEAFOOD MARKET** - shall mean and include any place or establishment where any seafood products are stored, handled and/or offered for sale at retail and/or wholesale.

**SHELLFISH** - shall mean any edible commercially distributed member of the animal kingdom classed under mollusks (mollusca) including oysters, clams mussels.

**SHELLSTOCK** - any shellfish **which remain** in their shells.

**VEHICLE** - Every device in, upon, or by which any person or property is or may be transported or drawn upon a highway, excepting devices moved by human power or used exclusively upon fixed rails or tracks.

### SECTION III. PERMITS

- (a) No person shall operate a seafood market or sell from a vehicle within Craven County, North Carolina who does not possess and properly display on the premises or on the vehicle **a valid permit, where the same can be readily seen.**
- (b) No permit to operate shall be issued to a person until **an evaluation by an Environmental Health Specialist** shows that the seafood market or seafood sales vehicle complies with this Section.
- (c) A permit issued to one person is not transferable to another person.
- (d) A permit is issued by and inspections are made by **Environmental Health Specialists** who are authorized representatives of the Craven County Health Department.
- (e) A permit shall be immediately revoked for failure of the seafood market or seafood sales vehicle to maintain a minimum grade of C. **(or imminent health hazard exists)** A permit may otherwise be suspended or revoked in accordance with 130A-23. A new permit to operate shall be issued only after the seafood market or seafood sales vehicle has been **reevaluated by the Environmental Health Specialist** and found to comply with these Rules and Regulations. This **reevaluation** will be conducted within a reasonable length of time after the request is made by the operator.
- (f) Exclusions:
  - Any permanent commercial staple seafood market i.e., grocery store that sells or offers for sale frozen prepackaged seafood products, that are from approved sources, shall be exempt from permit requirements of these regulations.
- (g) Permits shall be renewed annually.

### SECTION IV. PUBLIC DISPLAY OF GRADE CARD

- (a) **Upon initial inspection of a seafood market or if a renovation or other change in the establishment makes the grade inconspicuous, the Environmental Health Specialist shall designate the location for posting of the grade card. The grade card shall be located in a conspicuous place where it may be readily observed by the public upon entering the seafood market.**
- (b) **Whenever an inspection of a seafood market is conducted, the Environmental Health Specialist shall remove the existing grade card, issue a new grade card, and post the new grade card in the same location where the grade card was previously posted as long as that location remains conspicuous. The responsible person or operator of the seafood market shall be responsible for keeping the grade card posted at the designated location at**

**all times. The grade card may be posted in another location if agreed upon by the responsible person and the Environmental Health Specialist.**

## **SECTION V. INSPECTION AND REINSPECTIONS**

(a) **Upon entry into a seafood market, Environmental Health Specialist shall identify themselves and their purpose in visiting that seafood market. Environmental Health Specialist shall inquire as to the identity of the responsible person and invite the responsible person to accompany them during the inspection. If no employee is identified as the responsible person, Environmental Health Specialist shall invite an employee to accompany them on the inspection. Following the inspection, the Environmental Health Specialist shall offer to review the results of the inspection with the responsible person.**

(b) The grading of seafood markets and seafood sales vehicles shall be done on an inspection form furnished by Craven County Health Department.

The form shall provide for but not be limited to the following information:

1. The name and mailing address of the facility
2. Name of person to whom permit is issued
3. The permit and score given
4. Standards of construction and operation as listed in these Rules and Regulations
5. The signature of the **Environmental Health Specialist.**
6. Date

(c) **In filling out the inspection form, points may be deducted only once for a single occurrence or condition existing within or outside of the food service establishment. Deductions shall be based on actual violations of these Rules observed during the inspection.**

(d) Upon request of the **permit holder** a reinspection will be made. In the case of establishments that have been closed for failure to comply with these Rules and Regulations, **an evaluation** to consider the issuance or reissuance of a permit shall be made at the earliest convenience of the **Environmental Health Specialist.**

(e) In the case of seafood market or seafood sales vehicle which request an inspection



for the purpose of raising the alphabetical grade, and which hold unrevoked permits, **Environmental Health Specialist** shall make an unannounced inspection after the lapse of a reasonable period of time from the date of the request.

## **SECTION VI. GRADING**

(a) All seafood markets and seafood sales vehicles shall be inspected and awarded a grade at least quarterly and the grade shall be determined with the use of the Craven County Health Department's seafood market and vehicle inspection form. The grade shall be based on a system of scoring wherein all seafood markets and seafood sales vehicles receiving a score of at least 90% shall be awarded Grade "A"; all seafood markets and seafood sales vehicles receiving a score of at least 80% and less than 90% shall be awarded Grade "B"; and all seafood markets and seafood sales vehicles receiving a score of at least 70% and less than 80% shall be awarded Grade "C". No seafood market or seafood sales vehicle receiving a score of less than 70% or Grade "C" shall operate. Receipt of a sanitation rating of less than 70% shall make revocation of permit mandatory and no permit to operate shall be reissued until the establishment has been reinspected by the local health authority and found to comply with these Rules and Regulations.

(b) When a seafood market or seafood sales vehicle is inspected, the health authority shall issue a grade card, and post the new grade card in a conspicuous place where it may be readily observed by the public. This card is to be kept posted at all times.

## **SECTION VII. STANDARDS AND APPROVAL OF PLANS**

(a) Plans and specification for proposed new construction or remodeling of a seafood market, including a motor vehicle, shall be submitted for review and approval to the Craven County Health Department **prior to construction.**

**Construction shall comply with approved plans and specifications.**

(b) Seafood markets in operation prior to the effective date of these Rules and Regulations shall comply with the entirety of these Rules and Regulations within one year of the effective date as long as the ownership of the seafood market does not change. Upon change of ownership, seafood market shall be brought in compliance with these Rules and Regulations.

## SECTION VIII. SOURCES OF SEAFOOD

(a) All shellfish and crustacea meat shall be obtained from sources in compliance with the Department's rules on shellfish and crustacea. Copies of 15A NCAC18A .300 through .099 may be obtained from the Department. If the source of clams, oysters, or mussels is outside the state, the shipper's name shall appear on the "Interstate Certified Shellfish Shippers List. ([www.issc.org](http://www.issc.org)) If the source of cooked crustacea meat is outside the state, it shall be certified by the regulatory authority of the state or territory of origin, attested by the presence of an official permit number on the container.

(b) All shucked shellfish, all cooked crustacea meat and other cooked seafood products shall be refrigerated at 40°F or below and shall be obtained and stored in the clean single-service shipping containers in which packed at the source. All shucked shellfish and cooked crustacea meat and other cooked seafood products shall be stored in a manner to prevent contamination from other products. Each unit container shall be clearly identified with the name and address of the packer, repacker, or distributor; the certificate number of the packer or repacker; and the abbreviated name of the state. The date of shucking shall be identified on containers of 64oz or greater; sell by date shall be on containers of less than 64oz. The reuse of single-service shipping containers and the storage of shucked shellfish in other containers are not permitted. All uncooked crustacea meat shall be well iced or refrigerated and shall be stored in clean containers.

(c) All shellstock shall be obtained and stored in the containers in which packed at the source. Each unit container shall be clearly identified with a uniform tag or label bearing name and address of shipper, the certificate number issued by the state regulatory authority, the abbreviated name of the state, the date of harvesting, the date of packing, the date of shipment and/or reshipment, the name of the waters from which the shellfish were taken, the kind and quantity of the shellstock in the container, and the name and address of the consignee. After each container has been emptied, the management shall remove the stub of the tag and retain it for a period of at least **(90) days**. All shellstock shall be stored at 45°F (7 degrees Celsius) or below **under mechanical refrigeration. Display shellstock only in mechanically refrigerated cases. Exception: Mussels may be stored on ice (food grade) but only in a mechanically refrigerated case.**

The person shall keep on file for period of **(90) days** the bills of sale for all shellfish and cooked crustacea meat (crab, lobster, crayfish, and shrimp) purchased.

## **SECTION IX. REFRIGERATION, STORAGE & DISPLAY OF SEAFOOD**

- (a) All fish and similar products for displaying and sales purposes shall be stored in nonabsorbent cases or boxes of sufficient size and depth to permit thorough icing at all times **and maintained at 40°F or below.** These cases or boxes shall be well insulated to conserve ice and insure better refrigeration. The outside and inside of all fish cases and boxes shall be kept clean at all times. The drainage from all fish cases or boxes must be indirectly connected to a floor drain. The drain or drip from any such fish cases and boxes shall be elevated above the floor to permit thorough cleaning and ventilation.
- (b) Fish must be unadulterated and well-iced or refrigerated at all times. All walk-in coolers or freezers shall be equipped with shelves at least twelve (12) inches from the floor or with movable pallets or dollies and shall be kept clean.
- (c) Refrigeration shall not be required for salted or brined processed fish. Cases, containers, barrels or buckets which are provided with suitable covers to prevent entrance of flies, dust, splash and other contamination must be used in the storage, display and sales purposes of salted and brined fish. The outside, inside and covers of these containers must be kept clean at all times.
- (d) Metal containers subject to rust or corrosion by contact with salt (NaCl) or any of its chemical by-products shall not be used in any way for the storage, display or handling of salted or brined processed fish.

## **SECTION X. HACCP ANALYSIS & HACCP PLAN**

- (a) **Each manager or responsible person shall conduct a hazard analysis to determine the food safety hazards that are reasonably likely to occur for each kind of shellfish product sold and to identify the preventative measures that the manger or responsible person can apply to control those hazards.**
- (b) **Each manager or responsible person shall have and implement a written HACCP Plan. The manger or responsible shall sign the plan when implemented and after any modification. The plan shall be reviewed and updated, if necessary, at least annually. The plan shall, at a minimum:**
  - (1) List the food safety hazards that are reasonable likely to occur;**
  - (2) List the critical control points for each of the food safety hazards;**
  - (3) List the critical limits that must be met for each of the critical control points.**
  - (4) List the procedures, and frequency thereof, that will be used to monitor each of the critical control points to ensure compliance with the critical limits.**
  - (5) List any corrective action plans to be followed in response to deviations from critical limits at critical control points;**

- (6) Provide a record keeping system that documents critical control point monitoring; and**
- (7) List the verification procedures, and frequency thereof, that the manager will use.**

## **SECTION XI. REQUIREMENTS FOR EMPLOYEES**

**(a) All employees shall wear clean outer clothing, such as caps, coats, aprons, etc., while on duty, shall be clean as to their person and shall handle fish and other seafood products, utensils and equipment in a sanitary manner. No employees shall use tobacco in any form while in the preparation and handling of fish and other seafood products. The hands of all employees handling edible products, utensils and equipment shall be kept clean and shall be washed in a handwashing lavatory before beginning to work and after each visit to the toilet, and as often as necessary to avoid possible contamination of the seafood. Every opportunity to benefit from foodhandler courses, current literature and modern practices should be used by the management and employees.**

**(b) No person who has a communicable or infectious disease that can be transmitted by seafood, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or disease with sudden onset and severe symptoms including cough or nasal discharge, shall work in a seafood market in any capacity in which there is a likelihood of such person contaminating seafood or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.**

**(c) Employees are allowed to have beverages in areas where food is prepared so long as those beverages are covered and consumed in a sanitary manner. Beverage containers shall not be stored on or above a food contact surface and must be handled in a way so as to avoid cross-contamination**

## **SECTION XII. UTENSILS AND EQUIPMENT**

**(a) All utensils, tables, sinks shelves, equipment, fixtures and other items used in connection with the preparation of seafood shall be kept clean and in good repair.**

**(b) All surfaces in which seafood comes in contact shall consist of smooth, not readily corrodible, non-toxic materials in which there are no open cracks or joints that will collect seafood particles and slime, and be kept clean and in good repair.**

**(c) Equipment shall meet National Sanitation foundation standards. The Division**

**of Environmental Health, Craven County Health Department shall determine if the equipment is at least equivalent to National Sanitation Foundation standards.** Durason, polyethylene plastic, or equivalent may be used for scaling and cleaning boards.

(d) All utensils and equipment used in the storage, handling, scaling, cleaning and display of fish and other seafood products shall be thoroughly cleaned, rinsed with hot water, and subjected to an approved bactericidal treatment.

(e) At least a two-compartment sink of **sufficient size and depth to clean utensils and equipment and shall have splash back protection and drainboards that are an integral part of and continuous with the sink shall be provided for the washing of utensils.** Each compartment shall be at least 18 inches by 21 inches by 14 inches in size. All such utensils and equipment shall then be stored so as to drain, air dry and be protected from splash and dust and other contamination. Adequate hot water with a minimum temperature of 130 degrees Fahrenheit (54 degrees Celsius) shall be available during all periods of operation.

### **SECTION XIII. METHODS OF BACTERICIDAL TREATMENT**

**(a) After cleaning and rinsing, all utensils shall be subjected to one of the following or other equivalent bactericidal processes:**

- (1) Immersion for at least one minute in clean hot water at a temperature of at least 170°F (77°C) in the 2<sup>nd</sup> compartment, once it has been cleaned.**
- (2) Immersion for at least two minutes in a chemical bactericide of a strength approved by the Division of Environmental Health:**
  - (a) for chlorine products, a solution containing at least 50 ppm of available chlorine at a temperature of at least 75°F (24°F)**
  - (b) for iodophor products, a solution containing 12.5 ppm of available iodine and having a pH not higher than 5.0 and having a temperature of at least 75°F (24°C);**
  - (c) for quaternary ammonium products, a solution containing at least 200 ppm of QAC and having a temperature of at least 75°F (24°C), provided that the product is labeled to show that it is effective in water having a hardness value at least equal to that of the water being used.**
- (d) A suitable testing method or equipment shall be available, convenient, and regularly used to test chemical sanitizers to insure minimum prescribed strengths.**

## SECTION XIV. SCALING, DRAWING & WASHING OF SEAFOOD

- (a) All seafood markets shall be provided with approved facilities for the scaling, drawing, and cleaning of seafood products, which shall consist of at least a one-compartment sink with drain- boards of sufficient size and to accommodate the operations or other equipment approved by the **Division of Environmental Health, Craven County Health Department**. The scaling, drawing and seafood cleaning sink(s) waste line shall be connected to a sandtrap drain. No sink shall be allowed to discharge on the floor at any time. A crumb-cup strainer shall be installed in each sink. The scaling and cleaning drainboards shall be sloped to drain into the sinks.
- (b) All cutting boards shall be of tight construction (durasan, polyethylene plastic, or equivalent) with no open cracks or joints that will collect food particles and slime. All sinks and drain boards shall be pipe supported.
- (c) An adequate flexible hand sprayer shall be provided with hot and cold water for use when seafood products are being cleaned and/or dressed.

## SECTION XV. WATER SUPPLY

- (a) The water supply shall be from an approved source (**15A NCAC 18A. 1700**) and shall be adequate and of a safe, sanitary quality.
- (b) Running water under pressure shall be easily accessible to all rooms in which fish and/or seafood products are handle, rooms in which utensils or equipment are washed, toilet rooms, and garbage can wash areas. When a private water supply is used, it shall be located, constructed, and maintained and operated in accordance with the requirements of the North Carolina Department of Environment, Health and Natural Resources bulletin entitled "Rules Governing the Protection of Private Water Supplies" and a sample of the water shall be collected by the **Environmental Health Specialist** and submitted to the laboratory section of the North Carolina Department of Environment, Health and Natural Resources or other approved laboratory, for bacteriological examination at least once a year.
- (c) No cross-connections with unapproved water supplies shall exist. (A copy of the above mentioned bulletin is on file at the Craven County Health Department.)

## **SECTION XVI. DISPOSAL OF WASTE**

- (a) All waste water shall be disposed of in a public sewer system or, in the absence of a public sewer system, by an approved, properly operating sanitary sewage system.**
- (b) All solid wastes containing food scraps or other decomposable material (including garbage, inedible portions of viscera, blood, scales, bones and other by-products) shall, prior to disposal, be kept in leak-proof, nonabsorbent containers which shall be kept covered with tight-fitting lids when filled or stored, or not in continuous use; provided, that such containers need not be covered when stored in a special vermin-proofed room or enclosure. All rubbish storage rooms, enclosures, areas, and containers shall be adequate for the storage of all solid wastes accumulating on the premises. Garbage shall be collected and stored in standard, water-tight garbage cans or other approved containers with tightfitting lids.**
- (c) Indoor or outdoor facilities shall be provided for the washing and storage of all garbage cans and mops. Cleaning facilities shall include combination faucet, hot and cold water, threaded nozzle with backflow prevention device, and curbed impervious pad that is at least 3'x 3' with six inch curbing, and sloped to a center drain.** Each container, room or area, shall be thoroughly cleaned after the emptying or removal of the wastes.
- (d) Where containerized systems are used for garbage storage, facilities shall be provided for the cleaning of such systems. In the alternative, a contract for off-site cleaning shall constitute compliance with this provision and evidence of such contract shall be made available within 21 days to the Environmental Health Specialist upon request.**

## **SECTION XVII. LAVATORY FACILITIES**

- (a) Lavatory facilities including hot and cold running water and a combination supply faucet or tempered water and sanitary towels or approved hand-drying devices and soap, shall be provided for employees and customers.
- (b) For employees, at least one lavatory shall be provided in the seafood preparation and utensil washing area, in addition to any lavatories which may be provided in toilet rooms. Sinks used for washing of utensils and equipment or preparing of fish shall not be accepted as substitute for required handwashing facilities for employees.
- (b) The lavatories shall be kept clean and in good repair.

## **SECTION XVIII. TOILET FACILITIES**

- (a) Toilet rooms shall not be used for storage. Doors shall be self-closing. Fixtures shall be kept clean and in good repair.
- (b) Durable, legible signs shall be posted or stenciled conspicuously in each employee's toilet room directing employees to wash their hands before returning to work and after each visit to toilet and as often as necessary to avoid possible contamination of the seafood.

## **SECTION XIX. FLOORS**

- (a) The floors of all rooms in which seafood is stored, prepared, handled or in which utensil are washed shall be of such construction as to be easily cleaned, and shall be kept clean and in good repair. Floors in areas where seafood is prepared or stored may be of sealed concrete, terrazzo, quarry or vinyl tile.
  - (b) The joints between walls and floors shall be rounded or be otherwise
  - (c) constructed to provide a tight seal between the floor and wall.
- In all rooms in which water is discharged to the floor, or in which floors are subjected to flood-type cleaning, floors shall slope to drain and be provided with floor drains.
- (d) All floors shall be of smooth materials and so constructed as to be easily cleanable and shall be kept in good repair. Floors in rooms used for handling, preparing, storage and sale of fish and other seafood products, rooms in which utensils or equipment are washed, walk-in refrigerators, dressing or locker rooms, and toilet rooms shall be nonabsorbent materials such as sealed concrete, terrazzo, **quarry or vinyl** tile.
  - (e) All floors shall be free of cleaning obstacles and shall be kept clean. The floor area space shall be sufficient to accommodate all necessary operations. In all areas in which water is routinely discharged to the floor, or in which floors are subjected to flooding\_type cleaning, floors shall be of concrete, terrazzo, tile or equal, and shall slope to drain and be provided with floor drains.
  - (f) At least a hose bib with hot and cold water shall be provided and so located that a hose may be connected for washing and flushing floors.



## SECTION XX. WALLS AND CEILINGS

- (a) The walls and ceilings of all rooms shall be kept clean and in good repair.
- (b) All walls and ceilings in rooms used for handling, preparing, storage and sale of fish and other seafood products, rooms in which utensils and equipment are washed, walk-in refrigerators, dressing or locker rooms, and toilet rooms shall be easily cleanable and light colored, and shall have washable surfaces to the highest level reached by splash or spray.

## SECTION XXI. LIGHTING AND VENTILATION

- (a) All rooms used for handling, preparing, storage and sale of fish and other seafood products; all rooms in which utensils and equipment are washed **shall be provided with at least 50 food-candles of light.** dressing or locker rooms; toilet rooms and storage rooms shall be well lighted and ventilated by either natural or artificial means.
- (b) Light bulbs, fixtures, skylights, or other glass over exposed seafood shall be of the safety type or otherwise shielded or protected to prevent contamination in case of breakage.

## SECTION XXII. STORAGE AREAS

- (a) Storage spaces shall be kept clean and free from unnecessary storage. All items shall be stored above the floor on shelves, moveable dollies or pallets, or equal, or in cabinets.
- (b) Shelves in storage rooms shall be constructed approximately one inch from the wall to eliminate narrow cracks for roaches, and the bottom shelf shall be at least 12 inches above the floor or otherwise arranged so as to permit thorough cleaning. Shelves shall not be covered with paper, cardboard, oilcloth or otherwise absorbent material. All single-service containers, wrapping papers, etc. shall be stored so as to prevent contamination by splash, dust and vermin.
- (c) All shipping boxes, crates or other containers shall be rinsed or flushed out immediately after emptying. The storage of all such containers is prohibited, unless they have been thoroughly washed and rinsed and stored at least 12 inches above the floor in a neat and orderly manner.

## SECTION XXIII. PREMISES: MISCELLANEOUS

- (a) Effective measures shall be taken to keep flies, rodents, and other vermin out of the establishment and to prevent their breeding or presence on the premises. All openings to such outer air shall be effectively protected against the entrance of such insects by self-closing doors, closed windows, screening, controlled air currents or other effective means and shall be kept in good repair.
- (b) The premises under the control of the management shall be kept neat and clean and free of litter. There shall be no fly or mosquito breeding places, rodent harborages or undrained areas on the premises.
- (c) Only those pesticides which have been properly labeled and approved for the purpose shall be used; such pesticides shall be used in accordance with the manufacturer's directions and shall be so handled and stored as to prevent the contamination of containers, equipment and edible products.
- (d) Soiled work clothing and any clothes used in preparing or for cleaning shall be kept in containers provided for this purpose. Suitable storage spaces shall be provided for mops, brushes, brooms, hoses, cleaning compounds and other items in routine use.
- (e) None of the operations of the seafood market shall be conducted in any room used for domestic purposes.

## SECTION XXIV. SALE FROM VEHICLES

The offering for sale, either retail or wholesale, of seafood as defined herein from privately owned vehicles in any area of Craven County shall be restricted as follows:

- A. The portion of the vehicle used for storage, transportation and sales shall be enclosed and constructed of smooth materials and be so constructed as to be easily cleaned and maintained in good repair.
- B. To reduce pathogenic bacteria and discourage the presence of flies, chemical **bactericidal** treatment of the storage and sales areas of the vehicle is required after cleaning and during periods of operation.
- C. All fish and similar products displayed for retail sale shall be in labeled nonabsorbent cases or boxes of sufficient size and depth to permit and maintain thorough icing at all times. These cases or boxes shall be well insulated, so as to conserve ice and insure proper refrigeration. Seafood must be unadulterated and well iced at all times. Seafood shall not be permitted to float in drip water from melting ice.
- D. Vehicles offering for sale shellstock, shall provide and maintain in good

repair mechanical refrigeration during the period of April through October. Shellstock temperature shall be maintained at 45°F (10°C).

- E. To prevent the possibility of cross-contamination on vehicles, storage and sales will be limited to one product, unless the vehicle contains handwashing facilities as defined in Section **XVII**. Storage and sale of cooked or processed seafood products from a vehicle at any given time is prohibited.
- F. Toilet facilities and handwashing facilities as defined in Section **XVII and XVIII** of these Rules and Regulations shall be located within 100 yards or closer to area in which sales are conducted. **Approval from the business to use these facilities shall be submitted with the application. Approved hand sanitizer with single use towels shall be provided. A solution of warm water and soap (spray bottle) shall be used prior to hand sanitizer. Labels shall be provided on sanitizer bottle, soap & water bottle and hand sanitizer.**
- G. The vendor shall keep and maintain for a period of sixty **(90)** days the records disclosing the source of the seafood for sale.
- H. Vehicles shall be constructed to insure proper cleaning, and unless mechanically refrigerated, vehicles shall be emptied and cleaned daily.
- I. All liquid wastes generated from the sale of seafood including the liquid wastes generated in cleaning the vehicle shall be disposed of in accordance with the North Carolina Laws and Rules for Sanitary Sewage Collection, Treatment, and Disposal.  
  
All solid waste removed from the vehicles shall, prior to disposal, be kept in leak-proof, nonabsorbent containers which shall be kept covered with tight-fitting lids.
- J. All employees shall wear clean outer clothing and handle fish and other seafood products in a sanitary manner. Wrapping materials and containers used for sale of such products shall be of a sanitary material.

## **SECTION XXVI. PENALTY**

Violation of any of the provisions of these Rules and Regulations is declared to be unlawful and shall be punishable as a general misdemeanor pursuant to the authority contained in North Carolina General Statutes 130A-25. Each day any violation of any of these provisions shall continue shall constitute a separate offense.

### **EFFECTIVE DATE**

These Rules and Regulations shall be in effect on and after January 1, 1990.

Chairman	Secretary
Craven County Board of Health	Craven County Board of Health

Date